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## China, Peoples Republic of

### FAIRS Product Specific

### Soy Sauce: DRAFT FOR COMMENTS

### 2003

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**Report Highlights:**

**This is an UNOFFICIAL translation of the People's Republic of China Standard for Soy Sauce (GB 2717-xxxx) and should be used as a guide only. Exporters should carefully discuss regulations and their application with Chinese importers to ensure that their interpretation is accurate.**

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Includes PSD Changes: No  
Includes Trade Matrix: No  
Unscheduled Report  
Beijing [CH1]  
[CH]

This report was prepared by the Office of Agricultural Affairs of the USDA/Foreign Agricultural Service in Beijing, People's Republic of China. While every possible care was taken in the preparation of this report, information provided may not be completely accurate either because policies have changed since its preparation, or because clear and consistent information about these policies was not available. It is highly recommended that U.S. exporters verify the full set of import requirements with their foreign customers, who are normally best equipped to research such matters with local authorities, before any goods are shipped. FINAL IMPORT APPROVAL OF ANY PRODUCT IS SUBJECT TO THE IMPORTING COUNTRY'S RULES AND REGULATIONS AS INTERPRETED BY BORDER OFFICIALS AT THE TIME OF PRODUCT ENTRY.

### Introduction

The People's Republic of China Ministry of Health (MOH) published DRAFT versions of several National Standards in August 2002 on the MOH website ([www.moh.gov.cn](http://www.moh.gov.cn)). This document is an UNOFFICIAL translation of a DRAFT National Standard that appeared on that website.

The MOH has not published a final version to this DRAFT therefore, the previous Standard, if any, is still valid. National Standards that are abbreviated 'GB' and issued by MOH are compulsory standards that both domestic and imported goods must satisfy. MOH standards abbreviated 'GB/T' are voluntary.

At this time, U.S. industry and government officials are invited to offer comments on the DRAFT National Standard. Questions and comments should be submitted to the USDA/FAS International Trade Policy Office of Food Safety and Technical Services by fax (202-690-0677) or by email ([ofsts@fas.usd.gov](mailto:ofsts@fas.usd.gov) and [roseanne.freese@usda.gov](mailto:roseanne.freese@usda.gov)).

Individuals/organizations offering comments are requested to provide copies of their comments to the U.S. Embassy Office of Agricultural Affairs by fax (86-10-6532-2962) or by email ([AgBeijing@fas.usda.gov](mailto:AgBeijing@fas.usda.gov)).

In order to facilitate comments regarding this regulation; please identify the regulation of concern and recommended changes by page, paragraph, and line before forwarding to FAS.

Once finalized, this standard will substitute GB2717-1996 Hygienic Standard for Soy Sauce.

## BEGIN TRANSLATION

Items noted in the translation of GB2717-XXXX Hygienic Standard for Soy Sauce:

- The structure of the old standard is modified, and the hygienic requirements for additives, production, processing, packaging, labeling, storage, and transportation are added.
- The definitions on brewed and blended soy sauces are completed and reference the GB18186-2000 National Standard for Brewed Soy Sauce and the SB 10336-2000 Blended Soy Sauce.

Drafting units of this standard include: the Disease Prevention and Control Center of Beijing City, the Domestic Trade Ministry and the Food and Brewage Research Institute of Beijing City.

Drafters of this standard include: Ding Xiuying, Hu Keqiang, Zhong Guanshan, Zhu Hong, Bai Xiaoguang, Liang Jin and Zhang Zheng.

## GB 2717-XXXX The Hygienic Standard for Soy Sauce

### 1. Scope

This standard identifies the technical requirements for soy sauces; including hygienic standards and inspection measures for food additives, production, and processing. This standard applies to brewed and blended soy sauces.

### 2. Referenced Documents

The clauses in the below standards, though referenced in this standard, have become clauses of this standard. All listed documents are applicable at the time of publication of this standard. However, all standards are subject to modification and the parties that apply this standard should study the possibility of using the recent versions of the following standards.

GB 2760 National Standard for Food Additives

GB/T 4789.22 Microbiological Inspection of Food Hygiene and Inspection of Spices

GB/T 5009.39 Analysis Method for the National Standard for Soy Sauce

GB7718 National Standard for Food Labels

GB 8953 National Standard for Soy Sauce Manufacturers

SB 10338 Standard for Sauce of Acid Hydrolyzed Plant Proteins

### 3. Definitions

The following definitions apply to this standard.

### 3.1. Soy Sauce

Main raw materials are beans that are rich in proteins and grains that are rich in starch and other by-products. Soy sauces are produced under the catalysis by microbial enzymes, hydrolysis of raw materials, and through a process of filtration and extraction. They can be divided into brewed and blended sauces according to their technological process, and can be divided into cooking and table sauces according to the edible purposes.

### 3.2. Brewed Soy Sauce

Produced using soybeans or degreased soybean, wheat, and/or bran as raw materials and brewed to obtain a liquid with some special flavor, taste and smell under microbiological fermentation.

### 3.3. Blended Soy Sauce

Blended with brewed soy sauce and acidic hydrolyte of plant proteins (with the addition of additives and other items)

### 3.4. Cooking Soy Sauce

Not edible, but acceptable for cooking.

### 3.5. Table Soy Sauce

Edible and acceptable for cooking

## 4. Requirements

### 4.1. Raw Material Requirements

Shall conform to relative rules, regulations, and standards. Sauce of acidic hydrolyte of plant protein shall conform to SB10338.

### 4.2. Sensory Inspection Requirements

Product should possess its intrinsic color, smell, and taste of blended say sauce, with no strange smells, precipitates, impurities, or mold.

### 4.3. Physical Inspection Requirements

Shall conform to requirements in Table 1.

Table 1. Physical Inspection Requirements

Index	Standards
Amino acid nitrogen, g/100 ml	= 0.4
Total acid <sup>a</sup> (as lactic acid), g/100 ml	= 2.5
Total arsenic (as As), mg/L	= 0.5
Lead (Pb), mg/L	= 1
Aflatoxin B1 microg/L	= 5
<sup>a</sup> Only for cooking soy sauce	

### 4.4. Microbial Requirements

Shall conform to requirements in Table 2.

Table 2. Microbial Requirements

Index	Standards
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Colony count <sup>a</sup> , cfu/ml	= 30,000
Coliform, MPN/100ml	= 30
Pathogenic bacteria (salmonella, shiga bacillus, staphylococcus aureus)	Must not be detected
<sup>a</sup> Only for the cooking soy sauce	

## 5. Additives

5.1. Quality of additives shall conform to related rules and regulations.

5.2. Type and dosage shall conform to requirements in GB 2760.

## 6. Hygienic Requirement for Production and Processing

Shall conform to regulations in GB8953.

## 7. Packaging

Packing container vessel and materials shall conform to related hygienic rules and regulations.

## 8. Labeling

Labels on shaped packages shall conform to GB 7718. And at the same time, a clear label should be pasted on the package, such as "Brewed Sauce," "Blended Sauce," "Table Sauce," or "Cooking Sauce."

## 9. Storage and Transport

### 9.1. Storage

Product shall be stored in a dry, well-ventilated location. It shall not be stored in the same location as materials, which may become moldy, harmful, have an unusual odor, are volatile, or corrosive.

### 9.2. Transport

When transported, the product shall be appropriately protected from direct sunlight or rain. It shall not be transported together with materials which are moldy, harmful, have an unusual odor, or which might affect the product's quality.

## 10. Inspection Method

### 10.1. Physical Inspection Requirements

Determined according to methods in GB/T5009.39.

### 10.2. Microbial Inspection Requirements

Determined according to methods in GB/T4789.22.

END TRANSLATION